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EDICT OF GOVERNMENT



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HALAL 1 (2011) (English): Malaysian Protocol for the Halal Meat and Poultry Productions



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MALAYSIAN PROTOCOL FOR THE HALAL MEAT AND POULTRY PRODUCTIONS



**DEPARTMENT OF
ISLAMIC
DEVELOPMENT
MALAYSIA**

The Malaysian Protocol for the Halal Meat and Poultry Productions is subjected to periodical review according to the current needs of the local and international industries to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

Amendment issued since publication

Amendment No.	Date of Issue	Text Affected

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Committee representation

The Working Group On Malaysian Protocol For The Halal Meat And Poultry Productions which developed this standard consists of the representatives from the following organisations:

Department of Islamic Development Malaysia

Department of Veterinary Services

Department of Standard Malaysia

Ministry of Health Malaysia

Ministry of International Trade and Industry

SIRIM Berhad

FOREWORD

In the name of Allah, The Most Gracious and The Most Merciful.

All praises to Allah S.W.T, The Creator and Sustainer of the Universe and salutations to our Prophet Muhammad S.A.W and His family and companions. I am most grateful to Allah s.w.t for the successful publication of this Malaysia Protocol for Halal Meat and Poultry Productions.

This protocol was developed by a committee from various agencies that are Department of Islamic Development Malaysia, Department of Veterinary Services, Department of Standard Malaysia, Ministry of Health Malaysia, Ministry of International Trade and Industry and SIRIM Berhad.

The purpose of publishing this guideline is to support the implementation of MS 1500:2009 Halal Food – Production, Preparation, Handling and Storage – General Guidelines (Second Revision) in producing quality halal products. At the same time we provide the fundamental guidelines on good halal practices in the meat, poultry, meat base and poultry base productions throughout the entire supply chain.

In order to ensure the *halalness* of each product, it is important to educate the industries on the concept of the “halalan thoyyiban” aspects which are related to the safety, nutritional content and aesthetic appeal of halal products.

I would also like to take this opportunity to thank all the working group members for assisting us in the content development of this guideline. Lastly, I hope all the users would appreciate and benefit of this Malaysia Protocol for Halal Meat and Poultry Productions.

DATO' WAN MOHAMAD BIN DATO' SHEIKH ABDUL AZIZ

Director General

Department of Islamic Development Malaysia

MALAYSIAN PROTOCOL FOR THE HALAL MEAT AND POULTRY PRODUCTIONS

1. INTRODUCTION

Malaysian Protocol For The Halal Meat and Poultry Productions was developed by the Department of Islamic Development Malaysia (JAKIM) to give clear guidance in the production of halal meat and poultry. This protocol is intended to support the implementation of Malaysia's requirements for halal meat, poultry and their products. This protocol is applicable to all establishments producing halal meat, poultry and their products including those intending to export to Malaysia under the Animals Act 1953 (reviewed 2006). It shall be used together with the Malaysian Standard MS 1500:2009 Halal Food – Production, Preparation, Handling and Storage – General Guidelines (Second Revision).

2. SCOPE

This Protocol prescribes practical guidelines for abattoir and poultry processing plant on slaughtering, stunning method, further dressing process, storage and transportation of halal meat, poultry and their products.

3. DEFINITIONS

For the purpose of this protocol, the following definitions apply:

3.1 Abattoir/Slaughterhouse

A building for the slaughter of animals for human food. It may vary in size and sophistication depending on location and local government ordinance but it should contain the following facilities or have them close by: a slaughter area, an area for emergency slaughter, scalding area, refrigeration area including chiller, blast freezer and freezer, condemned meat area and space for holding suspect meat, offal, gut and tripe area, hide and skin area, cutting room, packaging room, despatch area, amenities for personnel, a veterinary officer's room, preferably including a laboratory, and accommodation for animals awaiting slaughter, called lairage.

3.2 Carcass

The body of animal after bleeding and dressing includes any part thereof and the meat, bones (whether whole, broken or ground) excluding offal, hide, skin, wool, hair, hoof, horns or other part of an animal, separately or otherwise, or any portion thereof;

3.3 Establishment

Any building or any other structure, permanent or attach together with the land on which the building, or other structure is situated and any adjoining land used

in connection with the preparation, slaughtering, processing, chilling, freezing, blast freezing, handling, packaging, storage, distribution and sale of any food.

3.4 Halal Certification Body

Islamic organisation and / or Halal certification body appointed by JAKIM in the respective country

3.5 Non- halal conforming slaughtering

Non- halal conforming slaughtering in this document means the animals slaughtered that are not in compliance with the Shariah law and this protocol

3.6 Poultry

Means 'bird' include domestic fowls, ducks, chicks, geese, turkeys, guinea fowl and pigeons of any age or sex.

3.7 Ruminant

An animal that has a stomach with four complete cavities and that characteristically regurgitates undigested food from the rumen and masticates it when at rest.

3.8 Stunning

It is the process of rendering animals immobile or unconscious prior to their being slaughtered for food. Various methods are used with aiming to allow the animal to bleed out while it is still alive. An animal that is dead before it has bled out will be unsuitable for halal consumption.

4. REQUIREMENTS

4.1 GENERAL REQUIREMENT

For the purpose of approval, the establishments intending to produce halal meat, poultry and their products shall be registered with the relevant competent authority in the country and subjected to inspection by Malaysian authorities.

4.2 DEDICATED HALAL ESTABLISHMENT

4.2.1 Approved establishments shall be dedicated to produce halal meat, poultry and their products throughout all the supply chain from slaughtering until transportation according to Shariah Law;

4.2.2 Under no circumstances are *najs* that come under the category of *najs mughallazah* (i.e. pigs or dogs and their products) allowed inside a Malaysian approved establishment.

4.2.3 Non-halal products from other sources shall be prohibited from entering the establishment.

4.3 INTERNAL HALAL CONTROL SYSTEM

The establishment shall establish internal halal control system to ensure the effectiveness and implementation of halal system.

4.4 PERMITTED ANIMALS

Only the following animals are permitted to be slaughtered, processed and stored on a Malaysian approved establishment:

4.4.1 Ruminants - Cattle, buffalo, goat, sheep, deer and camel

4.4.2 Poultry – Chicken, duck, turkey, ostrich and quail

4.5 HALAL SLAUGHTER

Halal Slaughtering process of animal involves restraining, stunning (if used) and severing of trachea (halqum), oesophagus (mari') and both the carotid arteries and jugular veins (wadajain).

4.5.1 STUNNING (if used)

- a) stunning shall be in accordance with the MS1500;
- b) the use of other stunning methods is subject to approval by the Malaysian Fatwa Council decree;
- c) the method used shall be reversible stunning and shall not kill or cause permanent physical injury to the animal;
- d) if stunning is to be carried out the conditions specified in Annex A shall be complied. (Annex A1 for Electrical Stunning and Annex A2 for Pneumatic);
- e) the person who is responsible for the stunning operation (operation, control and monitoring) shall be trained in its use and preferably a Muslim;
- f) the Muslim halal checker shall verify that the stunning operation is conducted according to the approved methods;
- g) the slaughterman shall be satisfied that animal provided to him are still alive for halal slaughter; and

h) if the animal is found dead due to the stunning procedure, the slaughterman shall identify and remove it from the halal system.

4.5.2 HALAL SLAUGHTERING PROCESS

The following requirements shall also be complied with:

- a) the animal shall be ritually slaughtered by Muslim slaughterman as stated in Clause 5.3 of this protocol;
- b) the act of slaughtering shall be done with *niyyah* (intention) in the name of Allah and not for other purposes. The slaughterman is well aware of his action;
- c) the animal to be slaughtered has to be an animal that is *halal* as stated in 4.4 of this protocol;
- d) the animal to be slaughtered shall be alive or deemed to be alive (*hayat al-mustaqirrah*) at the time of slaughter;
- e) animal to be slaughtered shall be healthy and have been approved by the competent authority;
- f) *tasmiyyah* has to be invoked by a muslim slaughterman immediately before slaughtering;
- g) slaughtering knife shall be sharp and clean.
- h) slaughtering shall be done only once. The “sawing action” of the slaughtering is permitted as long as the slaughtering knife is not lifted off the animal during the slaughtering;
- i) the act of *halal* slaughter shall begin with an incision on the neck at some point just below the glottis (Adam’s apple) and after the glottis for long necked animal;
- j) the slaughter act shall sever the trachea (*halqum*), oesophagus (*mari*) and both the carotid arteries and jugular veins (*wadajain*) to hasten the bleeding and death of the animal. The bleeding shall be spontaneous and complete;
- k) For poultry, scalding shall be carried out on animal that are deemed dead as a result of halal slaughter;
- l) animal that are dead due to stunning procedure (if used) shall be identified as non-halal conformance, segregated and recorded;
- m) the number of slaughtermen shall be adequate to ensure that the act of halal slaughter is conducted properly on each animal;
- n) no intervention can be conducted to hasten the death of the animal as a result of the act of Halal slaughter unless it is approved by the Malaysian Fatwa

Council. Minor procedures related to food safety such as oesophageal clipping may be conducted; and

o) the number of animal slaughtered daily and the non-halal conformance carcasses shall be identified and recorded by the Halal Checker as shown in the Appendix 3 and be available for audit by the supervising Halal Certification Body, Exporting Country Authority and Malaysian auditors.

4.5.3 DETERMINATION OF DEATH

a) Indication of death shall be assessed by observation of the animal as follows:-

- i. fully dilated pupils;
- ii. absence of pupillary and corneal reflexes;
- iii. flaccid tongue;
- iv. absence of blood pulsing from the cut ends of the carotid arteries.
i.e. blood under pressure from the cut carotid arteries indicating that the heart is still beating;
- v. absence of all movements in the carcasses; and
- vi. responses directly related to the cutting of a major nerve are not considered to indicate that the animal is still alive.

4.5.4 HALAL CHECK

a) a Muslim halal checker shall be present at the slaughter hall to check the stunning operation, to ensure the halal slaughter, proper bleeding, determination of death prior to dressing operations, handling of non-compliance carcass and records as in Appendix 3 are in compliance with this protocol;

b) a Muslim halal head checker (if percussive pneumatic stunning is use) shall be present and responsible to assess skull damage as stipulated in Clause 4.2 of Appendix 1, identify/label and record the related non- halal conformance carcass;

c) the position of Muslim Halal Checker, Muslim halal head checker and Muslim Slaughterman could be interchangeable provided that they have fulfilled the requirements for each responsibility as stipulated in Clauses 5.3, 5.4, and 5.5 respectively of this protocol; and

d) a Muslim Halal Supervisor shall responsible to ensure the internal halal control system in the establishment as stipulated in Clause 5.6

4.5.5 DRESSING OPERATIONS

- a) carcass dressing operations can be conducted once the animal is considered dead as defined by the Clause 4.5.3 'Determination of Death'; and
- b) any non- halal conformance carcass, offal and other parts shall be identified and clearly labelled through out the process.

4.5.6 DEBONING AND PACKAGING

- a) the boning room (including packaging) shall be part of the approved establishment and of the same address;
- b) non-halal conformance carcasses if any shall be deboned after the deboning of halal carcasses;
- c) processing of carcasses and offal from other establishments shall not be permitted; and
- d) all cartons intended for export to Malaysia shall be clearly labelled with the Halal mark, establishment number and other requirements as specified in Clause 3.7 of MS 1500;
- e) each container shall be marked legibly and indelibly or a label shall be attached to the container, with the following information:
 - i. name of the product;
 - ii. nett content expressed in metric system (SI units);
 - iii. name and address of the manufacturer, importer and/or distributor and trademark;
 - iv. list of ingredients;
 - v. code number identifying date and/or batch number of manufacture and expiry date; and
 - vi. country of origin.
- f) for primary meat and poultry products, the label or mark shall also include the following information:
 - i. date of slaughter; and
 - ii. date of processing.

4.6 STORAGE

- a) all chillers, blast freezers, freezers and other storage rooms shall be part of the approved establishment and of the same address;
- b) non- halal conformance carcasses and products shall be stored in designated chiller and clearly labelled. Halal carcasses and products shall not be stored together with the non – halal conformance;
- c) cartons containing non-halal conformance products shall be clearly labelled and stored separately in designated area in the freezer;
- d) record on non-halal conformance shall be available upon inspection by auditors; and
- e) storage of carcasses and offals from other establishments or independent boning room is not acceptable. The storage of halal product from Malaysian approved plant that is completely packed in the form of carton and clearly labelled with the establishment number may be accepted.

4.7 TRANSPORTATION

- a) under no circumstances Halal product can be transported with *najs* that come under the category of *najs mughallazah* (i.e. pigs or dogs and their products); and
- b) the establishment shall identified and segregated the non-halal conformance product in complete packaging from the halal product during the transportation.

5. RESPONSIBILITIES

5.1 ESTABLISHMENT

The establishment management shall:

- a) submit a complete JAKIM relevant application form. For foreign establishment, the application form shall be verified by the Halal Certification Body of the exported country;
- b) allow the Malaysian officers to audit and monitor the halal system of the establishment in Malaysia. As for foreign establishment, auditing and monitoring shall be performed by JAKIM and Halal Certification Body of the exported country;
- c) provide sufficient infrastructure, facilities and support in the establishment to comply with this protocol;

- d) establish an Internal Halal Control System to regulate the requirements of this protocol including conducting internal audit;
- e) notify JAKIM on any changes of the Halal Certification Body through the competent authority of the exporting country;
- f) the record of slaughtering process shall be properly updated and made available during audit.
- g) employ/appoint sufficient Muslim workers as described in 6.3, 6.4 and 6.5 respectively;
- h) provide amenities for Muslim personnel including a prayer room and time for prayers;
- i) for foreign establishment, need to ensure the halal certification body representative to be present during Malaysian audit session.

5.2 HALAL CERTIFICATION BODY (APPLICABLE TO ESTABLISHMENT IN EXPORTING COUNTRY)

The Halal Certification Body in exporting country shall:

- a) be appointed by JAKIM;
- b) ensure that this protocol, MS 1500 and Malaysian Fatwa Council decree continued to be complied, so that approval to provide Halal certification for that market is maintained in the approved abattoir;
- c) ensure that slaughtermen, Muslim halal head checker and Halal checker are all practising Muslims and competent, whose performance and training records be made available during Malaysia audit;
- d) plan the regular audit schedule including the Halal Control System of the establishment under supervision. Audit records/reports shall be made available during Malaysia audit;
- e) inform JAKIM on any changes in the establishment related to this protocol after approval; and
- f) inform JAKIM on any new procedures implemented by the establishment which are not covered by this protocol.

5.3 HALAL SLAUGHTERMAN

The Halal slaughterman shall:

- a) be a practicing muslim who is mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be registered, trained and supervised by the Halal Certification Body; and

- c) competent in slaughtering the animal according to Shariah law;

5.4 MUSLIM HALAL HEAD CHECKER (ONLY REQUIRED ON BEEF ESTABLISHMENTS USING THE PNEUMATIC PERCUSSIVE STUNNER)

The Muslim halal head checker shall:

- a) be a practicing Muslim and technically competent;
- b) be registered, trained and supervised by the Halal Certification Body;
- c) assess skull damage, identify/label and record the related non-compliance carcass;
- d) make decisions on the halal status of carcass by examining the level of damage to the head in accordance with the criteria specified in Appendix 1; and
- e) refer to the Halal Supervisor for any uncertainty of the skull damage.

5.5 MUSLIM HALAL CHECKER

The Halal checker shall:

- a) be a practicing muslim, mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be trained and supervised by the Halal Certification Body;
- c) a Muslim halal checker shall be present at the slaughter hall to check the stunning operation, to ensure the halal slaughter, proper bleeding, determination of death prior to dressing operations, handling of non-compliance carcasses and records as in Appendix 3 are in compliance with this protocol;

5.6 MUSLIM HALAL SUPERVISOR

The Muslim Halal supervisor shall:

- a) be a practicing muslim, mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be responsible for the effectiveness of the internal halal control system in the establishment;
- c) ensure the functions of halal slaughterman, halal head checker and halal checker are in accordance with this protocol;
- d) supervise and verify halal records of the establishment as follow:

- i. Stunning equipment verification and calibration;
- ii. Slaughtering record;
- iii. Non-conformance record;
- iv. Chiller room, freezer and blast freezer record;
- v. Deboning activity record; and
- vi. Packaging and storage record.

5.7 COMPETENT AUTHORITY OF THE EXPORTING COUNTRY

- a) competent Authority of the Exporting Country should recommend establishments that fully comply with this protocol for application to export meat and meat products to Malaysia;
- b) Notify DVS Malaysia of :
 - i. any changes in the management or ownership of the establishment;
 - ii. any expansion/renovation or introduction of new/innovation on equipment in the establishment which may affect production capacity;
 - iii. any changes in the species slaughtered;
 - iv. the establishment that has closed down and/or not in operation; and
 - v. any changes in the certification bodies responsible for the establishment.

6. NON-HALAL CONFORMANCE

- a) the carcasses and products that are not complying with the requirements of this protocol are considered as non-halal conformance;
- b) all non-halal conformance shall be treated as follow:

6.1 CARCASS

- a) all non- halal conformance carcasses shall be :
 - i) removed from halal system; or
 - ii) processed in another establishment; or

- iii) processed after the completion of all halal carcasses processes.

6.2 OFFAL

- a) all non- halal conformance offal shall be removed from halal system and shall be recorded.

6.3 IDENTIFICATION

- a) all non-conformance carcasses and offal shall be identified and/or labelled under the supervision of Muslim checker.

6.4 RECORD

- a) the number of non-conformance carcasses and offal shall be recorded and be made available for audit by the Halal Certification Body, Exporting Country Authority (if related) and Malaysian auditors.

7. HALAL CERTIFICATION

Halal Certificate for local Product shall be issued by JAKIM whilst for imported product the halal certificate shall be issued by recognized halal certification body.

Annex A

PROCEDURE FOR THE PNEUMATIC PERCUSSIVE STUNNING OF ANIMAL

1. INTRODUCTION

The following are the specific requirements for the acceptable use of the pneumatic percussive stunner.

2. ANIMAL RESTRAINT

- It is essential that the animal is adequately restrained, so that the operator can place the device at the correct site on the head (in order to give an accurate stun).
- The heads of animal to be stunned shall be held still before the stunner can be applied.

3. APPLICATION

- The air pressure that powers the stunner should not be more than 225 psi and should be kept to the minimum required to stun the animal.
- The head of the stunner shall be slightly convex or flat.
- There shall be a protective collar around the head so that the head shouldn't protrude more than 3 mm beyond it.
- The centre of the stunner shall be in contact with the animal at a point of intersection of lines drawn from the medial corners of the eyes and the base of the ears (Attachment 1).
- The stunner shall be applied so that the head of the stunner is parallel to the frontal bone.
- The animal shall be stunned once. If another stun is required, the animal will be identified as non-halal.

4. INDICATOR OF EFFECTIVE STUNNING

4.1 DURING SLAUGHTER

- The bleeding from the Halal severe shall initially show pulsing of the arteries indicating that the animal is still alive at the point of Halal slaughter.
- Bleed out shall indicate normal heart function for at least 60 seconds.
- A capillary refill check should be done if there is doubt.
- Capillary refill is absent in an animal with no heart beat (i.e no blood pressure).
- Where cattle do not show pulsing of the arteries immediately after the Halal cut, and/or capillary refill is absent, the carcasses shall be identified as non-halal.

4.2 ASSESSMENT OF SKULL DAMAGE

Skull damage shall be assessed by removing the skin of the forehead of the animal and examining and assess base on the criteria outlined in the Appendix 1.2. A rating system of 1 to 6 will be used. Where skull damage rating is 1 or 2, the carcasses and their offals shall be Halal. Carcasses and offals from animals where the skull damage is rated 3, 4, 5 or 6 shall be non-Halal.

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Annex B

PROCEDURE FOR THE ELECTRICAL WATER-BATH STUNNING FOR POULTRY

1. INTRODUCTION

Electrical waterbath stunning is the most common method used in poultry processing plant. The following are the requirements for the acceptable use of the electrical water-bath stunning for poultry.

2. ANIMAL RESTRAINT

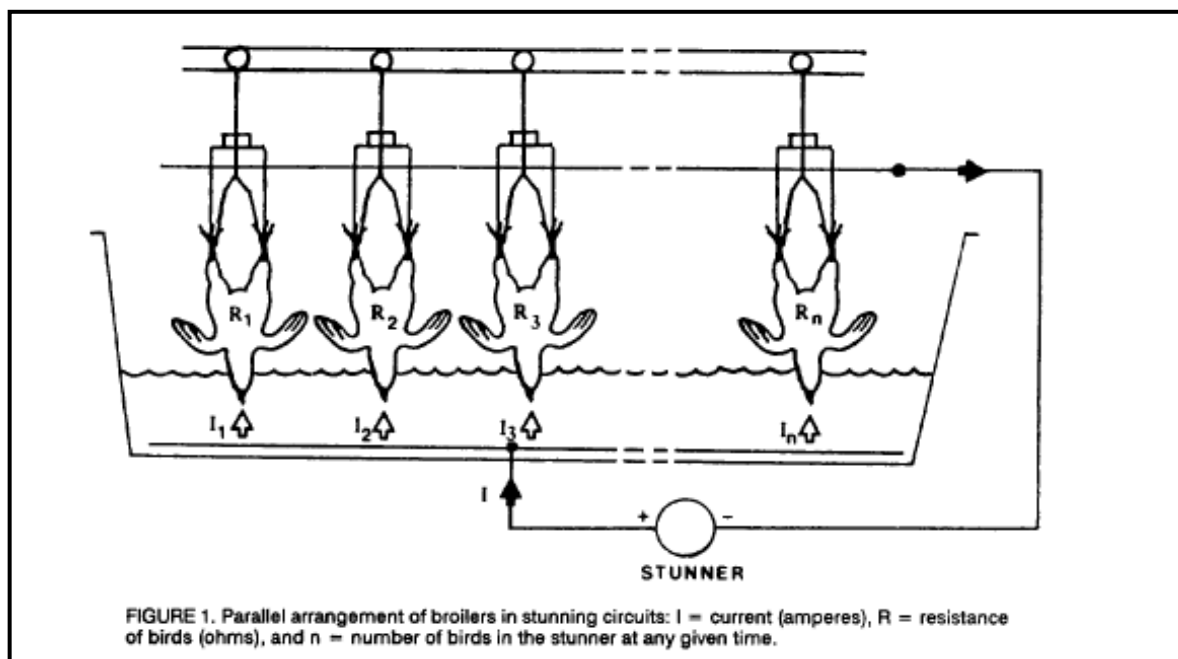
Pre-slaughter handling should be such that the bird are spared any avoidable excitement.

3. APPLICATION

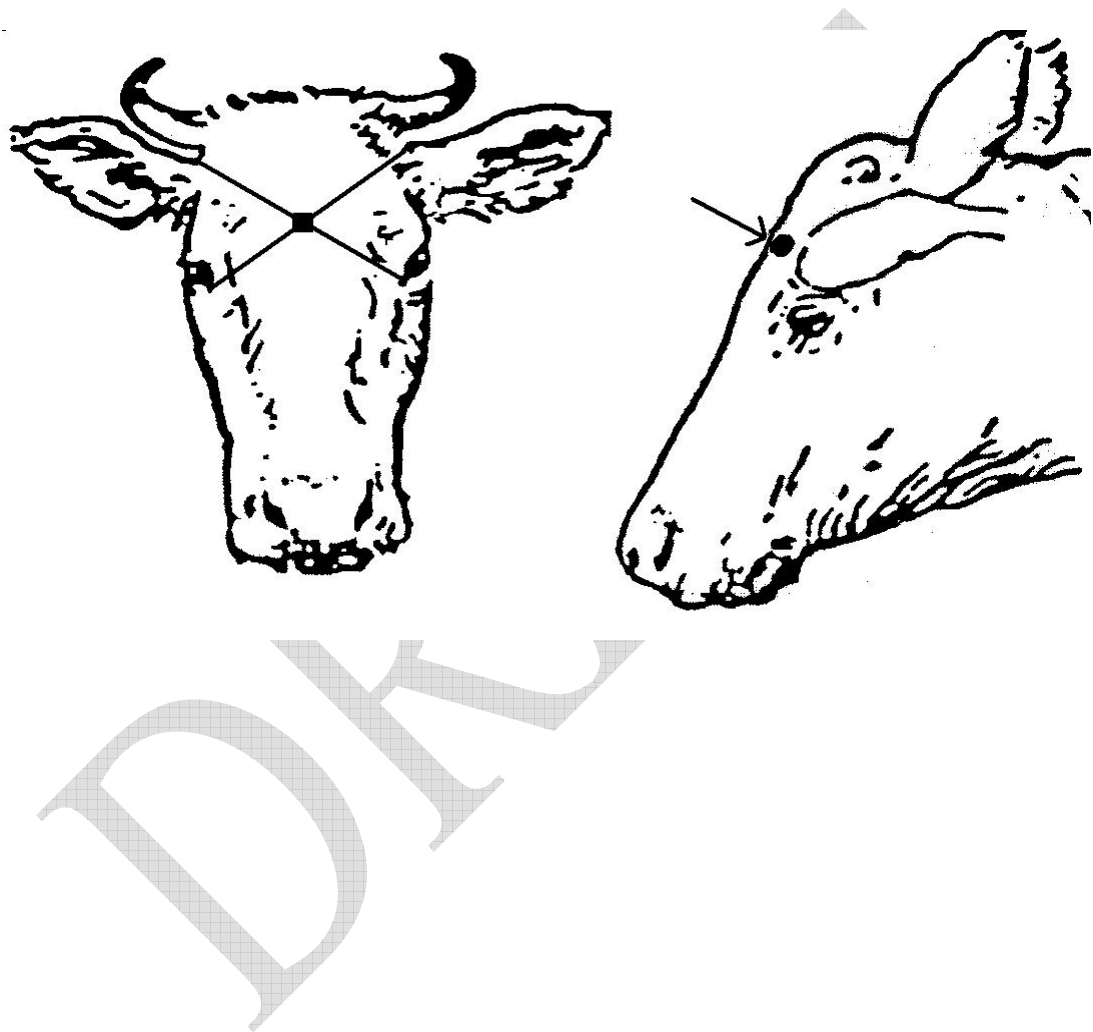
1. After shackling, The bird are immersed into an electrified waterbath.
2. The time from when the bird are shackled to the time they are stunned should be limited to 60s.
3. Breast comforters from shackling to enter the water bath, help to keep the birds calm and reduce flapping .
4. The depth of the electrical waterbath should be such that the head of the birds are completely immerse up to the based of their wings.
5. Shackles should provide good electrical contact .
6. The birds must be immersed in the water bath for at least 4 second.
7. Stun parameters should be based on recommendation in Malaysian Standard MS1500:2009, Table A1. Guidelines parameter for electrical stunning of chick

TABLE A1 : Guidelines parameter for electrical stunning of chicken.

Type of stock	Weight(kg)	Current (A)	Voltage (V)	Duration(s)
Chicken	2.40-2.70	0.20-0.60	2.50-10.50	3.00-5.00



APPENDIX 1.1 : Diagram of skull and placement for pneumatic stunner

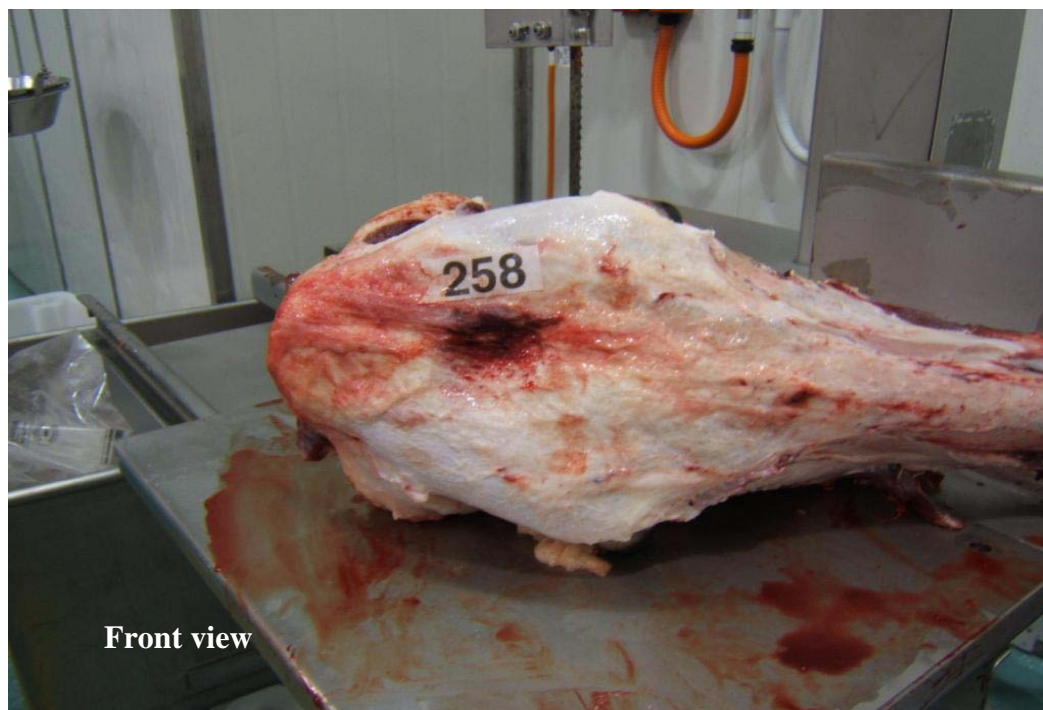


APPENDIX 1.2 : Assessment of Skull Damage

Rating	Description of Damage	Acceptability
1	No visible damage	Acceptable



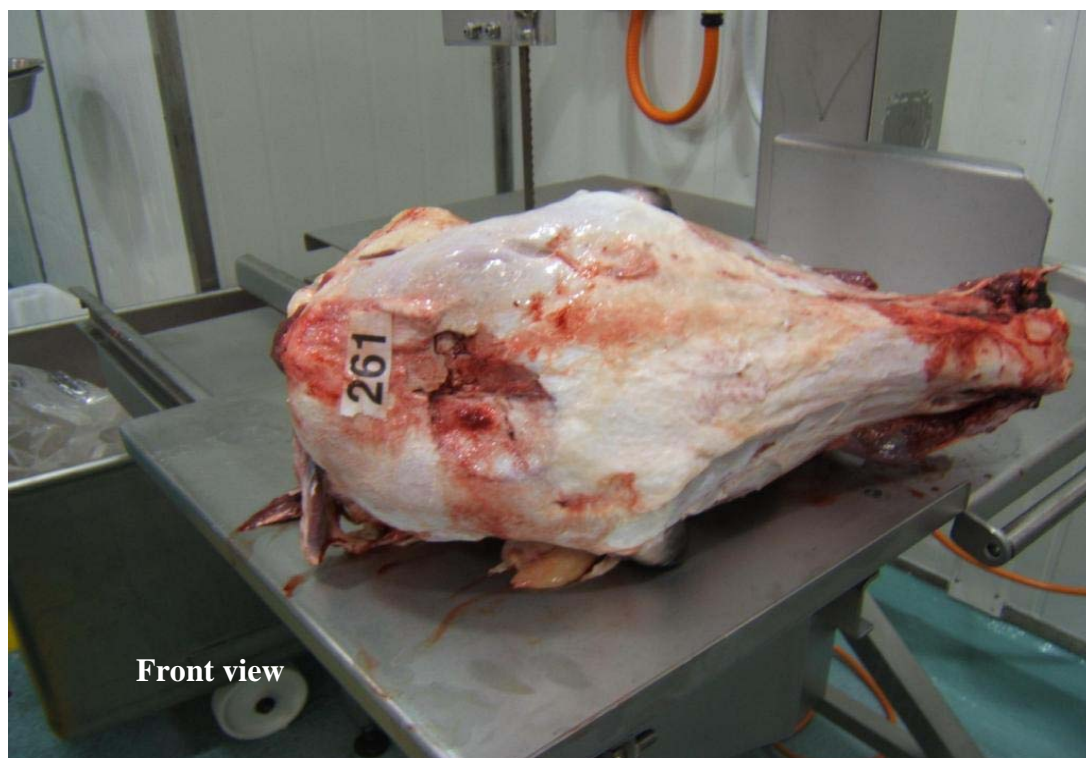
Rating	Description of Damage	Acceptability
2	Indentation, no cracking	Acceptable



Rating	Description of Damage	Acceptability
3	Indentation with cracking but no displacement	Non-acceptable



Rating	Description of Damage	Acceptability
4	Indentation with cracking and displacement of bone no more than its own thickness	Non-acceptable



Rating	Description of Damage	Acceptability
5	Indentation with cracking and displacement of bone more than its own thickness	Non-acceptable



Rating	Description of Damage	Acceptability
6 (no photo available)	Indentation, cracking and brain exposure	Non-acceptable

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Appendix 2

EXAMPLE OF A PNEUMATIC PERCUSSIVE STUNNER



Appendix 3

DAILY RECORD FOR HALAL SLAUGHTERING

[illegible]

List of Name Muslim Slaughterman on duty:

Name :

Signature :

HALAL Checker :

Signature:

**Verified by HALAL Certification Body :
(Name and Signature)**

ANNUAL REPORT
Name & Address of Establishment

No. of Establishment				
Name of Halal Certification Body				
Type of Animal Slaughtered				
MONTH	NUMBER OF SLAUGHTER			REMARKS
	Halal	Reject	Total	
January				
February				
March				
April				
May				
June				
July				
August				
September				
October				
November				
December				
TOTAL				

Slaughterman :

Signature :

Name :

Date :

HALAL Supervisor

Signature :

Name:

Date:

**Verified by HALAL Certification Body :
(Name and Signature)**